



Retail Food Establishment Inspection Report

FACILITY NAME: China Rice Restaurant		OWNER: CHINA RICE RESTAURANT, INC		
ADDRESS: 1641 Fremomnt Canon City CO 81212				
DATE: 12/30/2019		INSPECTION TYPE: Follow-up Inspection		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item. IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation				
Compliance Status			COS	R
Supervision				
1	NO	Person in charge present, demonstrates knowledge, and performs duties		
2	NO	Certified Food Protection Manager		
Employee Health				
3	NO	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	NO	Proper use of restriction and exclusion		
5	NO	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	NO	Proper eating, tasting, drinking, or tobacco use		
7	NO	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	NO	Hands clean & properly washed		
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	NO	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	NO	Food in good condition, safe, & unadulterated		
14	NO	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	Out	Food separated and protected	X	X
16	In	Food contact surfaces; cleaned & sanitized		
17	NO	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	NO	Proper date marking and disposition		
24	NO	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NO	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NO	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NO	Food additives: approved & Properly used		
28	NO	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NO	Compliance with variance / specialized process / HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in Compliance **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status			COS	R
Safe Food And Water				
30	NO	Pasteurized eggs used where required		
31	NO	Water & ice from approved source		
32	NO	Variance obtained for specialized processing methods		
Food Temperature Control				
33	NO	Proper cooling methods used; adequate equipment for temperature control		
34	NO	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
37	NO	Food properly labeled; original container		
Prevention Of Food Contamination				
38	NO	Insects, rodents, & animals not present		
39	Out	Contamination prevented during food preparation, storage & display	X	
40	NO	Personal cleanliness		
41	NO	Wiping Cloths; properly used & stored		
42	NO	Washing fruits & vegetables		
Proper Use Of Utensils				
43	NO	In-use utensils: properly stored		
44	NO	Utensils, equipment & linens: properly stored, dried, & handled		
45	NO	Single-use / single-service articles: properly stored & used		
46	NO	Gloves used properly		
Utensils, Equipment and Vending				
47	NO	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	NO	Warewashing facilities: installed, maintained, & used; test strips		
49	NO	Non-food contact surfaces clean		
Physical Facilities				
50	NO	Hot & cold water available; adequate pressure		
51	NO	Plumbing installed; proper backflow devices		
52	NO	Sewage & waste water properly disposed		
53	NO	Toilet facilities: properly constructed, supplied, & cleaned		
54	NO	Garbage & refuse properly disposed; facilities maintained		
55	NO	Physical facilities installed, maintained, & clean		
56	NO	Adequate ventilation & lighting; designated areas used		

Observed Violations:

15- Food separated and protected

OBSERVATION: *(CORRECTED DURING INSPECTION)*(Repeat)

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

The walk in refrigerator was much better organized, most of the raw meats were segregated from the ready to eat foods, by placing the raw animal foods on the left and ready to eat products on the right. This is an excellent way to ensure the prevention of contamination of foods. However 2 containers of raw meats were observed above ready to eat foods. Discussed with operator and these items were moved during inspection.

39- Contamination prevented during food preparation, storage & display

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

3-305.11: Food Storage-Preventing Contamination from the Premises (C)

Inspector Comments:

Walk in refrigerator- observed container of thawing shrimp on the floor. Food items should not be stored on the floor. This was corrected during the inspection and moved to the meat shelf of the walk in.

The raw shrimp was correctly stored under the ready to eat vegetables, however in this instance the shrimp should be stored on the meat shelf with the other raw animal products. Segregating the walk in refrigerator by keeping the meats on the left and the ready to eat products on the right is a good practice.

General Comments and Notes

Follow up inspection.
All priority and priority foundation items have been corrected.

Ensure the facility has a probe thermometer for checking cook temperatures as well as the ambient air thermometers for the refrigerated units.

Follow up Required: No

Follow up Date (if applicable): 1/2/2020

Received by:

Inspector Name:

Amy Jamison


Amy Jamison(12/30/2019 5:11:52 PM)